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Bang Bang Chicken

## Introduction

Bang Bang Chicken is a delightful dish that brings together a medley of flavors and textures. This recipe features crispy chicken coated in a creamy and spicy sauce, making it a crowd-pleaser for both family dinners and gatherings. The balance of heat and creaminess, along with the crunch of the chicken, creates an irresistible combination that will keep you coming back for more.

## Detailed Ingredients with measures

Chicken Breasts - 1 pound, boneless and skinless

Cornstarch - 1/2 cup

All-Purpose Flour - 1/2 cup

Eggs - 2, beaten

Oil - for frying, approximately 1 cup

Bang Bang Sauce -

Mayonnaise - 1/2 cup

Sweet Chili Sauce - 1/4 cup

Sriracha - 1 tablespoon, adjust for heat preference

Lime Juice - 1 tablespoon

Garlic Powder - 1/2 teaspoon

Optional Garnishes -

Green Onions - 2, sliced

Sesame Seeds - 1 tablespoon

## Prep Time

Preparation for Bang Bang Chicken takes approximately 20 minutes. This includes the time needed to gather all ingredients, mix the sauce, and prepare the chicken for frying. Having everything ready in advance will ensure a smooth cooking process.

## **Cook Time, Total Time, Yield**

Cook Time: 15 minutes

Total Time: 35 minutes

Yield: Serves 4

This Bang Bang Chicken recipe yields four hearty servings, perfect for a family meal or serving at a party. Enjoy this scrumptious dish that will surely delight everyone at your table.



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## Detailed Directions and Instructions

### Prepare the Chicken

Cut chicken breasts into bite-sized pieces and set aside.

### Make the Bang Bang Sauce

In a bowl, combine mayonnaise, sweet chili sauce, and sriracha. Mix until well combined and set aside.

### Coat the Chicken

In a separate bowl, whisk together cornstarch, salt, and pepper. Toss the chicken pieces in the cornstarch mixture until coated thoroughly.

### Fry the Chicken

Heat oil in a large skillet over medium-high heat. Once hot, add the coated chicken pieces in a single layer and fry until golden brown and cooked through, approximately 5-7 minutes. Remove and drain on paper towels.

### Combine Chicken with Sauce

In a large bowl, add the fried chicken and pour the Bang Bang sauce over it. Toss well to coat all the chicken pieces in the sauce.

### Serve

Transfer the Bang Bang Chicken to a serving platter, garnishing with green onions if desired. Serve warm.

## Notes

### **Adjusting Spice Level**

You can modify the amount of sriracha based on your spice preference.

### **Alternative Cooking Method**

For a healthier option, consider baking the chicken instead of frying; just ensure to coat the chicken pieces well with oil before baking.

### **Storage Instructions**

Leftovers can be stored in an airtight container in the refrigerator for up to 3 days. Reheat in the oven or microwave before serving.



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**Cook techniques**

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